



ARAVINA
EST. ESTATE 1986

Margaret River

2015 'SINGLE VINEYARD' SEMILLON

REGION: Margaret River
VARIETY: Semillon
CLOSURE: Screwcap

WINEMAKING NOTES: The fruit for the 2015 part barrel fermented Semillon was harvested on the 12th February 2015. The fruit was machine harvested in the early hours of the morning during the coolest part of the day. Fruit was promptly crushed and pressed and allowed to settle for four days. The juice was racked clean, warmed and inoculated with a selected yeast strain. Once ferment was underway 70% of the wine was transferred to French oak barriques to complete fermentation with the balance being tank fermented. The oaked portion was allowed nine months maturation 60% in new French oak puncheons and barriques and the balance in older oak. Following this the wine was blended, fined and filtered before being sterile filtered to bottled.

Cellaring: Enjoy now or cellar for up to eight years.

Appearance: Light to medium straw.

Nose: Fresh Lifted citrus blossom, bright and lifted green apple and subtle oak characters of cinnamon and cashew complete the nose.

Palate: Warming spices on the palate, citrus with a crisp mouth feel on the finish. A complex mid palate showing texture and balance.

Alcohol (%v/v): 12.5%
pH: 3.21
T.A (g/L): 6.81



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